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In 3Hh
Housekeepers' Chat

Friday, December 20, 1929

NOT FOR PUBLICATION

Subject: "A Christmas Dinner with Roast Goose." Menu and recipes from Bureau of Home Economics, U. S. D. A.

Bulletin available: "Aunt Sammy's Radio Recipes."

Last Wednesday--or was it Tuesday? -- I went to call on the Menu Specialist. Her home is one of the most cheerful-looking in the block. On the door hangs a jolly Christmas wreath, made of evergreen, and red and silver berries.

"Come in," said the Menu Specialist, "I am making Christmas wreaths this evening. Would you like to help me?"

While I helped the Menu Specialist with her Christmas wreaths, she described a number of them she had made herself, or had seen other people make.

"To my way of thinking," said she, "there is no more beautiful and expressive way to indicate that Christmas is being kept within, than to hang a bright wreath on the door. Any rich green foliage that will keep fresh throughout the holiday week is satisfactory for wreaths. Of course, holly is the most prized of all Christmas greens, but it has been cut so ruthlessly, and is so slow growing, that it is becoming scarce even in the places where it is native.

"But there are lots of other greens which can be used for wreaths--hemlock, cedar pine, spruce, balsam, and fir. Effective wreaths can also be made with laurel, ground hemlock, boxwood, smilax, the glossy foliage of citrus fruits, and dozens of other kinds of trees, shrubs, and vines.

"Against the green of these wreaths can be used berries, fruits, cones, and seed pods. Some of the most effective combinations are bittersweet and pine cones; red alder and silver-gray bayberries, feathery marsh rosemary, or pine cones. The little red-orange Chinese lanterns are jolly, arranged in sprays around a green wreath. The burry heads of teasels, which grow in New York State, are very decorative against a green background.

"All these wreaths, made of materials not affected by wind and weather, are much better hung on the outside of doors and windows. They keep fresher, show off to better advantage, and the house is not littered. Do you like the wreath on the outside of my door, Aunt Sammy?"

"Very much," I said. "I wish you'd tell me how you have it fastened; it looks as if it were growing on the door."

"I used invisible wires," said the Menu Specialist--who really should be called the Christmas Wreath Specialist today. "Pliable wire is needed also for binding



the evergreen twigs to the wooden hoop, in making the wreath, and for fastening the berries, cones, or other decorations in place."

We worked together on Christmas wreaths for a while, and then I suddenly remembered the object of my call, which was to ask the Menu Specialist for her recipe for Tutti-Frutti Sauce.

Because Tutti-Frutti Sauce is a very important part of today's Christmas dinner menu. Tutti-Frutti Sauce, to be served on Frozen Custard, or Vanilla Ice Cream.

But that's getting the cart before the horse, or something. Let's save the dessert for the last, and begin at the beginning of this delectable Christmas dinner. All ready to go? This is the menu, as it was given to me by the Menu Specialist:

Christmas Dinner Menu

Grapefruit, with a touch of red in the center
 Roast Goose with Celery Stuffing
 String Beans, or some other green vegetable
 Scalloped Parsnips
 Pickled Peaches or Spiced Fruit
 Lettuce, with French Dressing with Chopped Pimiento
 Tutti-Frutti Sauce with Frozen Custard or Vanilla Ice Cream
 Christmas Cakes
 Coffee

I'm going to read the menu again: Grapefruit, with a touch of red in the center (this may be candied cherries, candied cranberries, or red jelly); Roast Goose with Celery Stuffing; String Beans, or some other Green Vegetables; Scalloped Parsnips; Pickled Peaches or Spiced Fruit; Lettuce with French Dressing with Chopped Pimiento; Tutti-Frutti Sauce with Frozen Custard or Vanilla Ice Cream; Christmas Cakes or Cookies; and Coffee.

Now I shall give you two recipes -- first, the directions for Roast Goose with Celery Stuffing, and second, the recipe for Tutti-Frutti Sauce.

Roast Goose with Celery Stuffing, first. Ten ingredients:

8 to 10 pound goose	2 quarts bread crumbs
1/2 cup goose fat and butter	2 teaspoons salt
1 quart cut celery	1/2 teaspoon pepper
1 cup chopped parsley	1 teaspoon celery seed, and
1-1/4 cups chopped onion	1/2 teaspoon savory

Ten ingredients, for Roast Goose with Celery Stuffing: (Repeat ingredients).

Draw and singe the goose. Remove the oil sac and pin feathers, cleanse thoroughly, and wipe dry inside and out. Remove some of the fat from inside the goose, cut into small pieces, and add enough butter to make 1/2 cup. Melt the fat in a large skillet. Add the celery, parsley, and onion; cook for a few minutes, and stir often.

Mix the salt, pepper, celery seed, and savory with the bread crumbs and then add to the celery mixture. Stir until well blended. Sprinkle the inside of the



goose with salt and pepper and fill with the hot stuffing, but do not pack. Sew up the slits and tie down the legs. If all the stuffing will not go in, bake until brown in a greased baking dish and serve with the goose. Wipe the goose with melted fat, salt, pepper, and flour, place on a rack in an uncovered pan without water, sear in a hot oven (about 450° F.) for 30 to 40 minutes, or until lightly browned. Reduce the temperature to 375° F. and continue the cooking for 2-1/2 to 3 hours. Baste the goose occasionally and turn so that it will brown on all sides. Test for doneness by piercing one of the thighs near the breast. If the juice does not show red the goose is done. Serve on a large hot platter garnished with parsley or celery tops.

Rest a minute, and then we'll write the recipe for Tutti-Frutti Sauce. This sauce is to be served over frozen custard or vanilla ice cream. It makes a delicious holiday dessert.

Seven ingredients, for Tutti Frutti Sauce:

4 slices canned pineapple	1/2 cup finely cut citron
1 pint pineapple juice and water	1 cup candied cherries cut in quarters, and
1/4 cup sugar	1/2 cup blanched almonds.
1/4 teaspoon salt	

Seven ingredients: Please check them: (Repeat).

Strain the juice from the canned pineapple. Add sufficient water to make 1 pint, then the sugar and salt, and cook about 10 minutes, or until a fairly thick sirup is formed. Cut the sliced pineapple into thin pieces, and add with the citron, cherries, and almonds to the sirup. Boil for about 5 minutes, chill, and serve over frozen custard or vanilla ice cream.

And this completes our recipes for the Roast Goose Christmas dinner. Let's read the menu once more: Grapefruit, with a touch of red in the center (this may be candied cherries, candied cranberries, or red jelly); Roast Goose with Celery Stuffing; String Beans, or some other Green Vegetables; Scalloped Parsnips; Pickled Peaches or Spiced Fruit; Lettuce with French Dressing with Chopped Pimiento; Tutti-Frutti Sauce with Frozen Custard or Vanilla Ice Cream; Christmas Cakes or Cookies; and Coffee.
